Waffle Maker
WAF1U

Cuisinart®

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. The appliance is not intended to be operated by means of external timer or separate remote-control system.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should always be supervised to ensure that they do not play with this product.
3. Not for use by children. Keep out of reach of children during and after use.
4. Once you have finished cooking, turn the selector control to the 'OFF' position, unplug the power cord from the mains and allow the appliance to cool for at least 30 minutes before handling. The waffle plates can be washed by hand or in the dishwasher. Do not use metallic objects such as knives when cleaning. This will damage the non stick coating. Use wooden or heatproof plastic utensils only. The housing base, cover and control knob can be wiped clean with a soft, dry cloth. For tough stains dampen cloth. Never use an abrasive cleaner or harsh pad.
5. The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. DO NOT TOUCH these surfaces as possible injury could occur. Allow to cool completely before handling this appliance.

6. The outer surface may get hot when the appliance is in use.
7. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. Do not use this appliance if the lead is damaged. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).

Congratulations on your purchase of the Cuisinart Waffle Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products visit our website www.cuisinart.co.uk

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Product Description

Indicator Lights

Plate release button

Lock Down Lid

Removable Non-Stick Waffle Plates

ON/OFF Dial

Plate release button

Non Slip Rubber Feet

Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Ensure all packaging materials and any promotional labels or stickers are removed from the Waffle Maker before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to UK After Sales Service section for further information).
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced with a special lead available from the manufacturer or its service agent. (See "UK After Sales Service").
- Whilst in use the surfaces will become extremely hot. Do not touch hot surfaces. Always use handles.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the control to 'OFF' setting, and then remove the plug from the mains.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should always be supervised to ensure that they do not play with this product.
- Do not use any accessories or attachments with this appliance other than those recommended by Cuisinart.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor, domestic use only.
- This appliance should be used only for preparation of food as described within the instructions for use that accompany it. Please retain these

instructions for further use.

- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- If this appliance is used for re-heating foods, also ensure the food is piping hot before eating.
- Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not connect this appliance to an external timer or remote control system.
- The appliance is not intended to be operated by means of external timer or separate remote-control system.
- This appliance complies with the basic requirements of Directives 2004/108/EC (Electromagnetic Compatibility) and 2006/95/EC (Safety of domestic electrical appliances).

WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use.
DO NOT TOUCH these surfaces as possible injury could occur. Allow to cool completely before handling this appliance.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

UK Wiring Instructions

- Your Cuisinart Waffle Maker includes a BS 13 amp moulded (fused) mains plug on the supply cord.
- Should it be necessary at any stage to remove this moulded plug and replace it with a re-wireable BS 13 amp mains plug, the re-wiring should be completed as follows: (NB The moulded plug should be disposed of safely)

Class I (1) Earthed Appliance
The wires in the mains cord are coloured in accordance with the following code:

GREEN & YELLOW = EARTH
BLUE = NEUTRAL BROWN = LIVE

- The wire which is coloured GREEN & YELLOW must be connected to the terminal in the plug which is marked with the letter E or ⏚ symbol.

- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N.

- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L.

With this appliance, if a 13 amp plug is used, a 13 amp fuse should be fitted. If any other type of plug is used, a 10 amp fuse must be fitted at the distribution board.

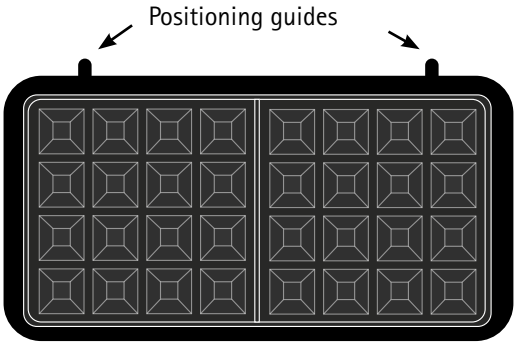
WARNING: A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

Instructions For Use

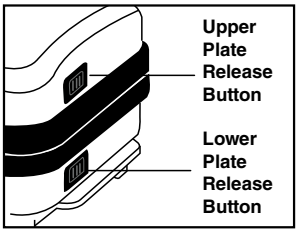
A Fitting & Removing The Plates

To fit the plates:

- Place the appliance in the open position with the controls directly in front of you.
- Each plate is embossed with 'Low' or 'Up'. Select the 'Low' plate, hold it flat with the positioning guides facing away from you and the 'Low' embossed sign facing up.
- Align the two positioning guides to the back of the plate with the brackets on the bottom of the appliance housing base. Tilt the back of the plate and slide it underneath the brackets. Push down the front end of the plate until it locks into place.
- Select the 'Up' plate and with the 'Up' embossed sign facing up and the two positioning guides facing away and down. Align the plate with the brackets on the underside of the lid of the appliance and push down the front to the locked position.



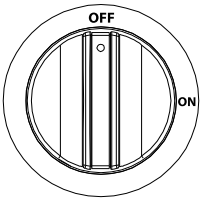
To remove the plates:



- Locate the plate release buttons on the right side of the unit's upper and lower housing.
- Press the Upper release button firmly and the "Up" plate will pop forward slightly from the lid. Lift the plate up and slide out from under the brackets in the centre.
- Press the button on the Lower housing and repeat the above method to remove the "Low" plate.
  N.B: Always allow the appliance to cool for at least 30 minutes before removing the plates.

B Using The Waffle Maker

- Plug the appliance into a suitable mains socket.
- Turn the control dial to ON.



- When the dial is in place a red light will illuminate on top of the appliance to indicate that the power is on. Ensure lid is closed.
- Once the appliance has reached the optimal temperature, the green light will illuminate to indicate the appliance is ready to cook.
- Spray a little oil onto the plates. The plates are non-stick however a little oil will help you to remove waffles more easily.
- Pour a ladleful (approx 90ml) into the centre of each, ensuring the batter has spread to each corner.
  N.B. Do not overfill, this may cause the batter to overflow
- Close the lid and lock the handle. It may take a few seconds for the green light to switch off. This is normal.
- The green light runs on a thermostat and indicates when the product is up to temperature. As part of the cooking cycle the light will go on and off during this process. You will need to assess if the waffle is cooked by lifting the lid.

- When you are happy the waffle is cooked, remove it by gently loosening the edges with a heat-proof plastic spatula. Never use metal utensils, as they may damage the non-stick coating.

N.B. The first time you use the appliance, it may have a slight odour and may smoke a little. This is normal and common to appliances with a non-stick surface.

Hints & Tips

- The Waffle Maker has been designed with a handle that locks down to secure the contents when cooking.
- Always pre-heat your Waffle Maker completely before using.
- The lid of the Waffle Maker should be closed whilst pre-heating.
- For evenly filled waffles, pour the batter onto the centre of each grid and spread out evenly to the edges.
- Do not overfill the plates, this may cause the batter to overflow.
- Waffles are best served hot, immediately after cooking, but baked waffles, may be kept warm in a low oven. Do not wrap in foil as they may loose their crispness.
- Baked waffles may be frozen. Allow to cool completely then place in a plastic food bag. Use baking parchment to keep the waffles separated and freeze. Reheat in a toaster or under a grill.
- For added flavour, serve your waffles with fruit syrups, warmed fruit compote, fresh berries, chopped fruit or yogurt.
- For sweeter waffles serve with a dusting of icing sugar, whipped cream, ice cream or chocolate sauce.
- For best results, allow waffle mixture to rest for a few minutes before pouring into the machine.
- Use the waffle mixture as soon as possible, do not leave overnight.

Cleaning & Maintenance

- Before first use and after every use, clean each part thoroughly.
- Once you have finished cooking, turn the selector control to the 'OFF' position, unplug the power cord from the mains, allow the appliance to cool for at least 30 minutes before handling.
- The waffle plates can be washed by hand or in the dishwasher. Do not use metallic objects such as knives when cleaning. This will damage the non stick coating. Use wooden or heatproof plastic utensils only.
- The housing base, cover and control knob can be wiped clean with a soft, dry cloth. For tough stains dampen cloth. Never use an abrasive cleaner or harsh pad.
- Never leave plastic utensils in contact with the appliance.
- Make sure all the parts are clean and dry before storing.
- Never wrap the cord around the outside of the appliance.
- Never immerse the plug, lead or housing in water or any other liquid.
- For compact storage inside cupboards, the appliance can be stored in an upright position.
- The Waffle Maker has been designed with a special latch so the lid stays closed during storage.

UK Guarantee

This Cuisinart appliance is guaranteed for consumer use for 5 years. This guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repairs by unauthorised persons. If the appliance does not perform satisfactorily due to defects in materials or manufacture, it will be repaired or replaced through Conair UK After Sales Service. No responsibility will be accepted for any damage caused in transit. The Conair Group Ltd reserves the right to amend terms and specifications without prior notice.

This guarantee in no way affects your statutory rights.

UK After Sales Service

For further advice on using the appliance, contact the Conair Customer Care Line on 0870 240 6902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

If you should need to return your appliance to us please send it to the following address:

Customer Care Centre,
Conair Logistics
Unit 4
Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your name and address, together with a copy of proof of purchase and details of the fault.

Recipes

To help you get started with your new Waffle Maker, we have included a few recipe ideas in this instruction manual. For further recipe ideas and inspiration please visit our website www.cuisinart.co.uk. You can also share some of your own recipe ideas on our Facebook page Cuisinart UK.

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Basic Waffles
Makes 10

300g plain flour
2 tbsp granulated sugar
1 tbsp baking powder
½ tsp baking soda
½ tsp salt
380ml skimmed milk
90ml vegetable oil
2 large eggs

- Place all the ingredients into a mixing bowl and mix until smooth. Leave the batter to rest for 5 minutes, this is very important.
- Switch the Waffle Maker on and close the lid.
- Once the green light is illuminated pour a ladleful (approx. 90ml) into the centre of each grid.
- Close the lid and lock the handle.
- When the waffles are baked to your liking, carefully open the lid and remove from the waffle maker.
- Repeat with the remaining batter.

Serving Suggestions

Simply dust with a sprinkling of icing sugar.

Try with a selection of berries e.g strawberries and blueberries.

Banana and Pecan Waffles
Makes 10

300g plain flour
50g granulated sugar
2 tsp baking powder
1 tsp baking soda
½ tsp salt
2 eggs, lightly beaten
90ml vegetable oil
220g low fat plain yoghurt
170ml full fat milk
2 whole bananas, peeled and mashed
100g chopped pecan nuts

- Combine flour, sugar, baking powder, baking soda and salt in a mixing bowl and stir together.
- In a separate bowl whisk together the eggs and oil and stir into the dry ingredients. Stir in the yoghurt. Add the milk and stir until the mixture is a smooth batter. Stir in the banana and nuts until just combined and leave to rest for 5 minutes, this is very important.
- Switch the Waffle Maker on and close the lid.
- Once the green light is illuminated pour a ladleful (approx. 90ml) into the centre of each grid.
- Close the lid and lock the handle.
- When the waffles are baked to your liking, carefully open the lid and remove from the waffle maker.
- Serve topped with warm maple syrup.

Chocolate Brownie Waffles
Makes 8

150g plain flour
100g granulated sugar
50g cocoa powder
1 ½ tsp baking powder
½ tsp baking soda
Pinch of salt
½ tsp cinnamon
260ml skimmed milk
1 large egg, lightly beaten
1 tsp vanilla extract
70g butter, melted
50g chocolate chips
25g finely chopped walnuts or pecans

- Place the flour, sugar, cocoa powder, baking powder, baking soda, salt and cinnamon into a medium bowl. Mix together well with a whisk.
- Add the milk, egg and vanilla extract. Stir with a whisk until well blended and smooth. Stir in the melted butter and leave to stand for 5 minutes, this is very important.
- Switch the Waffle Maker on and close the lid.
- Once the green light is illuminated, add the chocolate chips and walnuts/pecans into the batter.
- Pour a ladleful (approx. 90ml) into the centre of each grid
- Close the lid and lock the handle.
- When the waffles are baked to your liking, carefully open the lid and remove from the waffle maker.
- Repeat with the remaining batter.

Cinnamon Waffles
Makes 10

25g soft light brown sugar
300g plain flour
2 tbsp baking powder
½ tsp baking soda
1 ½ tsp ground cinnamon
½ tsp salt
390ml skimmed milk
90ml vegetable oil
2 large eggs, lightly beaten

- Crumble the brown sugar to remove all lumps and place in a medium mixing bowl with the flour, baking powder, baking soda, cinnamon and salt. Mix well. Add the milk, oil and eggs and stir until blended and smooth.
- Leave the batter to rest for 5 minutes, this is very important.
- Switch the Waffle Maker on and close the lid.
- Once the green light is illuminated, pour a ladleful (approx. 90ml) into the centre of each grid.
- Close the lid and lock the handle.
- When the waffles are baked to your liking, carefully open the lid and remove from the waffle maker.
- Repeat with the remaining batter.

Oatmeal Raisin Waffles
Makes 10

3 tbsp soft light brown sugar
225g plain flour
100g rolled oats
2 tsp ground cinnamon
1 ½ tsp baking powder
1 tsp baking soda
½ tsp salt
460ml buttermilk
2 large eggs, lightly beaten
90g butter, melted
½ tsp vanilla extract
120g raisins

- Crumble the brown sugar to remove any lumps and place in a medium bowl with the flour, oats, cinnamon, baking powder, baking soda and salt. Stir together.
- Add the buttermilk, eggs, butter and vanilla. Stir well until smooth. Stir in the raisins and leave the batter to rest for 5 minutes, this is very important.
- Switch the Waffle Maker on and close the lid.
- Once the green light is illuminated, pour a ladleful (approx. 90ml) into the centre of each grid.
- Close the lid and lock the handle.
- When the waffles are baked to your liking, carefully open the lid and remove from the waffle maker.
- Repeat with the remaining batter.

Please note. This batter is thick due to the oats

Whole Wheat Berry Waffles
Makes 10

150g plain flour
100g whole wheat flour
½ tbsp granulated sugar
1 tbsp baking powder
1 tsp salt
2 eggs, lightly beaten
350ml skimmed milk
80g butter, melted
1 tsp vanilla extract
125g blueberries or any variety of berries, fresh or frozen
1 tsp orange zest
50g chopped almonds

- Place the plain flour, whole wheat flour, sugar, baking powder and salt into a mixing bowl and stir to combine.
- In a separate bowl whisk together eggs, milk, melted butter and vanilla extract and stir into the dry ingredients until mixture resembles a smooth batter. Leave to rest for 5 minutes, this is very important.
- Carefully stir in the blueberries, orange zest and chopped almonds.
- Switch the Waffle Maker on and close the lid.
- Once the green light is illuminated, pour a ladleful (approx. 90ml) into the centre of each grid.
- Close the lid and lock the handle.
- When the waffles are baked to your liking, carefully open the lid and remove from the waffle maker.
- Repeat with remaining batter.

Gluten Free Waffles
Makes 10

400g gluten free plain flour
3 tbsp granulated sugar
1 tbsp baking powder
1 tsp baking soda
½ tsp salt
400ml skimmed milk
90ml vegetable oil
2 large eggs

- Place the ingredients in a large bowl and mix until smooth. Leave the batter to rest for 15 minutes, this is very important.
- Switch the Waffle Maker on and close the lid.
- Once the green light is illuminated, pour a ladleful (approx. 90ml) into the centre of each grid.
- Close the lid and lock the handle.
- When the waffles are baked to your liking, carefully open the lid and remove from the waffle maker.
- Repeat with the remaining batter.

Savoury Waffles
Makes 10

250g plain flour
1 tbsp caster sugar
1 tbsp baking powder
1 tsp salt
425ml full fat milk
115g unsalted butter, melted
3 eggs, lightly beaten

- Place the flour, sugar, baking powder and salt in a large mixing bowl. Mix well.
- Add the milk, butter and eggs. Stir well until blended and smooth.
- Leave the batter to rest for 5 min, this is very important.
- Switch the Waffle Maker on and close the lid.
- Once the green light is illuminated, pour a ladleful (approx. 90ml) into the centre of each grid.
- Close the lid and lock the handle.
- When the waffles are baked to your liking, carefully open the lid and remove from the waffle maker.
- Keep the cooked waffles warm in the oven at about 140C on a wire rack. Repeat with the remaining batter.
- Wonderful with poached eggs, asparagus and hollandaise sauce.

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